

Abstract of the Disclosure

Disclosed are an inhibitory agent for protein denaturation, kneaded meat with suppressed freezing-denaturation and process thereof, method for freezer storage for fish and meat paste products, and process for producing fish and meat paste products, especially, *kamabokos*, and fish sausages. The inhibitory agent comprises (i) a member selected from sorbitol, trehalose, mixture thereof, and another saccharide(s) containing sorbitol and/or trehalose; and (ii) a pH-controlling agent which adjusts a kneaded meat to an alkaline pH. The agent effectively inhibits the protein denaturation of kneaded meat, and fish- and meat-paste products without using phosphate.